

POUILLY FUMÉ CUVÉE VIEILLES VIGNES 2022



GRAPE VARIETY	Sauvignon Blanc
SOIL	Flinty clay.
VINE GROWING	Sustainable viticulture, respectful of the environment, wildlife and our terroirs. Our soils are being increasingly tilled by hoeing in order to limit the use of weedkillers. We apply organic fertilizers and we use grass cover between the rows to favor the development of micro-organisms.
WINEMAKING	Mechanical harvesting followed by pneumatic pressing. Afterwards, settling and yeasting (alcoholic fermentation), maturing for 8 to 10 months on fine lees in oak and acacia barrels, followed by fining, filtration and bottling.
CELLARING	3 to 7 years
TASTING	10 - 12 °C (50 – 54 °F)
COLOR	Pale yellow, bright golden highlights.
PERFUME	Marked by smells of passion fruit mixed with those of woody aging, the first nose offers a massive aromatic strength. Then arrive scents of citrus, box-wood as well as apricot and rose, associated with smoky and grilled notes.
TASTE	Strict and structured, the palate finds its foundation in the liveliness of the wine, reinforced by the tannins of the oak barrels. The aromas of resinous citrus and pastry bring elegance, then giving way to a smoky finish, giving a nice length to the wine. Intensity, barrel ageing and typicity.
FOOD & WINE PAIRING	Foie gras, Sea bass ceviche, Braised beef cheeks with dried fruits, confit lamb shoulder, Crispy caramelized pineapple.